

EVENING MENU RAINHAM



STARTERS

Kentish Blue Soufflé **V** **GF** 12-

King Prawn Cocktail **GF** **P** 12.5-

Fishcake **P** **GF** 11-

Pressed Ham Hock Terrine with Tracklements Piccalilli and Toasted Sourdough **GF** 12-

Soup Du Jour **GF** **VE** 8-

MAINS

8hr Slow-Braised Lamb Shank **GF** 26-

Roasted Kentish Vegetables, Creamed Mashed Potatoes, Red Wine Jus.

Hole Park Beef and Peppercorn Pot Pie 18-

Served with Creamed Potatoes and Kentish Seasonal Vegetables.

Chicken Supreme, Streaky Bacon and Wild Mushroom Sauce **GF** 22-

Served with Creamed Potatoes and Kentish Seasonal Vegetables.

Roast Tofu with Mango Salsa, Roast Butternut Squash, Kentish Leaves, Pumpkin seeds **VE** **GF** 22-

Fruits De Mer, Squid Ink Linguine **P** 20-

Kentish Steak & Ale Suet Pudding 21-

Served with Creamed Potatoes and Kentish Seasonal Vegetables.

THE GRILL **GF** * Uncooked Weight

Native Sussex Breed Pasture For Life Beef from Hole Park Farm and the award-winning S W Doughty.

Minute Steak	Sirloin 8oz*	Fillet 6oz*	Côte De Boeuf 30-35oz*	Chateaubriand 14-16oz*
19-	29 -	39 -	68 -	85 -

With a choice of: Triple Cooked Chips / White Truffle Mashed Potatoes

And: Hollandaise / Truffle Hollandaise / XO Peppercorn Sauce / Red Wine Jus

PUDDINGS

Vegan Sticky Toffee Pudding with Ice Cream **VE** 9-

Triple Chocolate Fondant with Chocolate Ice Cream and Warm Chocolate Belgium Sauce **V** 9-

Mixed Berry and Apple Crumble Served with Cream Custard or Vanilla Ice Cream **V** 9 -

Chocolate & Orange Panettone Bread & Butter Pudding **V** 9-

With crème anglaise

CHEESE

"Everyone knows the moon's made of cheese" - Wallace & Gromit, 1989

A Small Selection of Kentish Cheeses with Artisan Biscuits **V** **GF** 12-

- V** Suitable for Vegetarians
- VE** Suitable for Vegans
- VE** Vegan on Request
- GF** Gluten Free
- GF** Gluten Free on Request
- P** Suitable for Pescatarians